

# H A N S'

BAR & GRILL

## MARKET MENU

Two Courses £28 | Three Courses £35

### STARTER

Beetroot & apple tartare, frisee lettuce, goats cheese & hazelnuts (N, D)  
 Omelette Arnold Bennet, mesclun salad with lemon dressing (D, F, E)  
 Duck liver parfait, toasted brioche, grape chutney (E,G,D,Su)

### MAIN

Short rib of beef, horseradish mashed potato, honey glazed sand carrot (D, Su)  
 Plaice, caper, shrimp butter, spinach lemon crushed ratte potatoes (D, Ce, F)  
 Risotto of squash, sage & Parmesan with pumpkin seed oil (D, Su)

### DESSERT

Baron Bigod cheese, endive, pear & walnut (D)  
 Lemon tart, yoghurt sorbet, blue berries (G, E, D)  
 Chocolate fondant, milk ice cream, chocolate soil (E, G, D)

### SIDES

Green salad, lemon olive oil 3  
 Rosemary & potato bread, whipped butter 3  
 Truffle Parmesan chips 6  
 Sauteed new potatoes & rosemary 6

Enjoy a glass of Champagne specially priced with our Market Menu



**Veuve Clicquot**

Champagne Brut Yellow Label  
 £10

N = Nuts, L=Lupin, Mo=Mollusc, Cr=Crustacea, Se=Seasame, So=Soya, F=Fish, E=Eggs,  
 D=Dairy, Mu=Mustard, Ce=Celery, Su=Sulphites, G=Gluten

*For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12,5% will be added to your bill.*